TX 771
.B87
Copy 1

TX771
.B87

CAKE RECEIPTS.

BY

EMILY R. BROOKS.

CAMBRIDGE:
PUBLISHED BY THE AUTHOR.
1898.

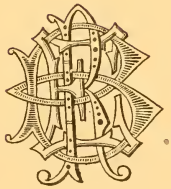
APR 9 1968

CAKE RECEIPTS.

Cake Receipts.

BY

EMILY R. BROOKS.



CAMBRIDGE:
PUBLISHED BY THE AUTHOR.
1898.

2nd COPY,
1898.

19721

TX771
.B87

4815

Copyright, 1898,
By Emily R. Brooks.

All rights reserved.

University Press:
John Wilson and Son, Cambridge, U. S. A.

NOTE.

The publication of this little book, suggested by many of the friends who so kindly patronized me for years and who now wish to have the Receipts, gives me great pleasure. That they, too, may take pleasure in the book, and in the printed Receipts feel a suggestion of my grateful appreciation of their kindness, is the earnest wish of

THE AUTHOR.

CAMBRIDGE, April, 1898.

CAKE RECEIPTS.

SPONGE CAKE.

1 pound sugar.	9 eggs.
½ " flour.	1 lemon, the juice and rind of.

Grate the rind of lemon into sugar; separate the eggs, put the yolks into the sugar. While one is thoroughly beating that, let another be beating the whites to a stiff froth. Add that to the sugar and yolks when well beaten; then the flour; last, the juice of the lemon. This will make two good-sized deep loaves. Bake in a good oven, not too hot, forty or forty-five minutes.

This will also make four dozen lady fingers, that require a very hot fire to bake them; or four dozen round cakes, frosted, some with white, some with chocolate.

CHIPS.

¾ pound butter.	½ even teaspoonful mace.
1 ½ pounds sugar.	1 ounce ginger.
½ pint boiling water.	½ cup wine.
2 even teaspoonfuls soda.	

Roll very thin, and bake on tin sheets.

ENGLISH WALNUT CAKE.

1 cup butter, heaping.	6 eggs, yolks of.
2⅞ cups sugar.	4 " whites "
1⅓ " sweet milk.	1 teaspoonful cream tartar.
5 " sifted flour.	½ " soda.
1½ " English walnuts broken up fine.	

Rub the butter and sugar to a cream. Separate the eggs; put the yolks in, one at a time; when well beaten, add the whites, having been beaten to a stiff froth. Next the milk with the soda dissolved in it; then, gradually, the flour, in which the cream tartar should be put. When all is thoroughly beaten, add the nuts, and put into four shallow pans, square, as quickly as possible. Never let cake stand longer than necessary. Bake in a good oven, thirty-five minutes.

FROSTING.

6 eggs, whites of.	2½ cups powdered sugar.

Beat the whites a little, then add the sugar and beat till quite stiff. In warm weather more sugar may be needed; be careful not to use too much or it will be too hard. Sugar thickens the frosting, while beating stiffens it. Put it on when the cake is just a little warm, if possible, to give the frosting a glossy look. When ready, turn the cake over, put the frosting on with a spoon, spreading it very smoothly; when a little stiff crease into sixteen squares, drawing a thread

wet with water through the frosting, three times down, three times across. Beat a little frosting stiffer, and frost with that some half English walnuts, putting one on each square.

WALNUT CAKE.

1 cup butter.	4 eggs.
2 cups sugar.	2 teaspoonfuls cream tartar.
3 " flour.	1 " soda.
1 cup milk.	1 pound walnuts.

Rub the butter and sugar to a cream. Separate the eggs ; add the yolks, one at a time, when well beaten, add the whites, having been beaten to a stiff froth. Next the milk, in which the soda is dissolved, then the flour with cream tartar. Break the nuts up very fine, reserve three fourths of a cup for the frosting, and add the rest to the cake. This should be baked in two deep pans, and creased in slices for the table.

FROSTING.

3 eggs, whites of.	¾ cup nuts.
1½ cups powdered sugar.	

Beat the whites a little, then add the sugar and beat till quite stiff. Add the nuts, very finely cut up, and put on cake when a little warm. Crease with the thread across the loaf in slices.

CURRANT CAKE.

1 cup butter.
2 cups sugar.
4 " flour.
1 cup milk.
4 eggs.
1 teaspoonful cream tartar.
½ " soda.
2 cups currants.

Rub the butter and sugar to a cream. Add the yolks singly; then the whites, beaten to a froth; then the milk and soda; next the flour and cream tartar; lastly the currants, rubbed in a little flour.

Bake thirty-five minutes in two large or four small loaves. Sprinkle a little powdered sugar over the cake before cutting.

Raisins in the place of currants will make the Raisin Cake. Stone and cut the raisins, two cups full.

ALMOND CAKE.

Take nine ounces of powdered sugar; the yolks of ten eggs stirred into it, one at a time; the grated rind of half a lemon; nine ounces of shelled almonds, blanched and pounded, with a little water; the whites of six eggs, well beaten; and three ounces of flour.

Butter two moulds and shake flour over them, leaving only the flour that sticks to the butter. Pour in the batter, and bake slowly in a not too hot oven about three-quarters of an hour.

ALMOND CAKE.

1 cup butter.
2 cups sugar.
4 " flour.
1 cup milk.
4 eggs.
1 teaspoonful cream tartar.
½ " soda.
1 pound almonds.
2 teaspoonfuls almond flavoring.

Rub the butter and sugar to a cream. Separate the eggs, adding a yolk at a time. When well beaten, put in the four whites beaten to a stiff froth; next the flavoring; then the milk with soda dissolved in it; then the flour with cream tartar. Beat and stir quickly; put into two large or four small pans. When in the pans, strew on the top cut-up blanched almonds, and shake granulated sugar over the nuts.

ALMOND HEARTS.

5 eggs.
Same weight sugar.
Half the weight of almonds.
Half " " " flour.

Stir the sugar and yolks of eggs together; pound the almonds, add them; then the flour; then the whites of eggs. Butter little tins, rounds or hearts; sprinkle flour on the butter; fill them, and sprinkle a little sugar on top. Bake slowly in a cool oven.

CHOCOLATE CAKE WITH FILLING.

1 cup sugar.
½ " butter.
½ " milk.
2 cups flour.
2 eggs.
1 teaspoonful cream tartar.
½ " soda.
Salt and nutmeg.

Rub butter and sugar together; add salt. Separate the eggs; add yolks; then whites, beaten to a froth; next milk with soda dissolved in it; then nutmeg; lastly the flour with cream tartar. Frost like any chocolate cake; bake in two shallow pans, or one deep pan, and cut in half for filling.

FILLING.

Two little squares of Baker's chocolate, grated fine and dissolved in one cup of boiling milk. Add two-thirds of a cup of sugar and one egg. Boil till quite thick, and flavor with vanilla.

WHITE MOUNTAIN CAKE.

2 cups butter.
3 " sugar.
6 " flour.
6 eggs.
1 cup milk.
1 teaspoonful soda.
1 nutmeg.

Rub the butter and sugar to a cream. Add the yolks, well beaten; then part of the flour and milk; next the whites, beaten to a froth; then the rest of the milk and soda, the remaining flour, and grated nutmeg.

POUND CAKE.

1 pound powdered sugar.
¾ " butter.
1 " flour.
10 eggs.
1 wineglass wine.
A little mace.

Rub the butter and sugar to a cream. Add the yolks of eggs, one at a time ; then the whites, beaten to a stiff froth ; next the wine and mace ; lastly the flour. Beat very thoroughly ; and bake at least one hour in a moderate oven. This will make two good loaves. Lemon juice and brandy is also a very pleasant flavoring for pound cake, — three-quarters of a wineglass of brandy and one-quarter of a wineglass of lemon juice.

Frost and crease in narrow slices.

POUND CAKE.

1 pound flour.
1 " sugar.
1 " eggs.
¾ " butter.
½ teaspoonful cream tartar.
¼ " soda.
2 tablespoonfuls milk.
A little wine with orange peel, using only the yellow part, as the white has a bitter taste.

Rub the butter, sugar, and orange peel to a cream. Separate the eggs, adding the yolks, one at a time ; then the whites, beaten to a stiff froth ; next the milk, with soda dissolved in it; then the wine ; and last the flour. Bake in two loaves, an hour.

POUND CAKES.

1 pound butter.
1 " sugar.
1 " flour.
1 pound eggs.
1 wineglass of wine.
A little mace.

Rub the butter and sugar to a cream. Separate the eggs, adding the yolks, one at a time, to the cream. Beat this lightly while the whites are being beaten to a stiff froth; when they are ready, add them to the mixture. Beat thoroughly. Put in the wine and mace; then the flour; beat well, and fill the little tins about half full. The little cakes rise well, and bake in twenty-five minutes. This will make four dozen cakes. Frost with white or chocolate frosting.

MOUNTAIN CAKE.

1 pound sugar.
1 " butter.
1 " flour.
10 eggs, beaten separately.
½ teaspoonful soda.
1 " cream tartar.
Flavor to taste.

ICING.

Beat the whites of five eggs to a stiff froth; add one and one-quarter pounds powdered sugar, one-half teaspoonful of Tartaric Acid to keep it from falling.

The cake is baked in jelly-cake pans, and the icing is spread between the layers as in Jelly Cake.

ALMOND CAKE.

1 cup butter.
2 cups sugar.
3½ " flour.
1 cup milk.
1 pound shelled almonds.
4 eggs.
1 teaspoonful cream tartar.
½ " soda.
2 teaspoonfuls almond flavoring.

Rub the butter and sugar to a cream. Separate the eggs, adding a yolk at a time; when well beaten, put in the four whites beaten to a stiff froth; next the flavoring; then the milk with soda dissolved in it; next the flour with cream tartar; and, lastly, one-half pound of almonds blanched and finely chopped. Beat and stir quickly; put into two large or four small pans; strew over the top the rest of the nuts cut up, and shake granulated sugar over them.

MILAN CAKE.

4 eggs.
6 ounces butter.
12 " sugar.
1 pound flour.
The rind ¼ lemon.
2 ounces sweet and 2 ounces bitter almonds, blanched and pounded, with a little water.

Mix all this on the bread board, and roll thin. Cut it in shapes, and bake on tin sheets for half an hour in a not very hot oven.

Before putting the cakes in the oven brush the tops with the yolk of an egg mixed with a little water.

CITRON CAKE.

1 cup butter.
2 cups sugar.
4 " flour.
1 cup milk.
4 eggs.
1 teaspoonful cream tartar.
½ " soda.
A taste mace and few pieces of citron.

Rub the butter and sugar to a cream. Separate the eggs, putting the yolks singly into the cream; when well beaten, add the whites stirred to a stiff froth; then the mace; next the milk with soda dissolved in it; then the flour and cream tartar. When beaten thoroughly, rub the citron in a bit of flour and add that. Put quickly into the pans, two large or four small, and bake in a good oven thirty-five minutes.

Frost and crease.

RUSK.

4 cups dough.
2 " sugar.
1 cup raisins.
3 eggs.
1 teaspoonful soda.
1 wineglass wine.

DROP CAKES.

1 pound flour.
¾ " sugar.
½ " butter.
5 eggs.
1 gill rosewater.
1 wineglass brandy.

Drop on tins, and sprinkle with caraway seeds.

NEW YORK CAKE.

1 cup butter.
2 cups sugar.
4 " flour.
1 cup milk.
4 eggs.
A few pieces citron.
1 teaspoonful cream tartar.
½ " soda.
2 teaspoonfuls cinnamon.
½ teaspoonful cloves.
½ a nutmeg.
1 wineglass of brandy.
2 cups of raisins, stoned and cut.

Rub the butter and sugar to a cream. Separate the eggs, and add; then the milk with soda; next the spices and brandy; then the flour and cream tartar; after which the raisins and citron rubbed in flour.

Bake immediately, in two large or four small loaves, about forty minutes.

Frost if preferred.

CREAM CAKES.

½ pint water.
¼ pound butter.
⅜ pound flour.

Boil the butter and water together, and stir in the flour while boiling. Let it cool; then add five eggs and one-fourth teaspoonful of soda. Drop the mixture into small tins, and bake in a quick oven.

CREAM FOR FILLING.

½ pint milk.
1 egg.
2 tablespoonfuls sugar.
1 teaspoonful flour.

CHOCOLATE CAKE.

1 cup butter.
2 cups sugar.
4 " flour.
1 cup milk, scant.
5 eggs.
1 teaspoonful cream tartar.
½ " soda.
6 tablespoonfuls Baker's chocolate, grated.

Rub the butter and sugar to a cream. Separate the eggs; add the yolks singly to the cream; then the whites beaten to a froth; next the milk and soda; then the flour and cream tartar, stirring in the grated chocolate just before you put the cake into the pans. This makes two large or four small loaves; bake thirty-five minutes.

CHOCOLATE FROSTING.

4 eggs, whites of.
2 teaspoonfuls Vanilla flavoring.
1½ cups powdered sugar.
4 tablespoonfuls of grated chocolate.

Beat the whites of eggs just a little; then stir in the sugar; beat it a few minutes; add the flavoring and chocolate. Beat until stiff enough to put on the cake before it is too cool.

It is very important to put chocolate frosting on to cake before it cools, indeed, while it is quite warm; it adds very much to the beauty of the frosting.

LADY CAKE.

2 cups powdered sugar.
½ cup butter.
4 cups flour.
1 cup milk.
4 eggs, whites of.
1 teaspoonful soda.
2 teaspoonfuls cream tartar.
2 " almond flavoring.

Rub the butter and sugar to a cream; add the whites of eggs beaten to a stiff froth; then the milk with soda dissolved in it; next the almond flavoring; then the flour with cream tartar in it. Bake in a good oven thirty-five minutes, two large or four small loaves. Frost when warm, like the other cakes.

This is the receipt for Bride's Cake, and is a general favorite.

GOLD CAKE.

½ cup butter.
1½ cups fine gran. sugar.
4 eggs, yolks of.
1 whole egg.
½ cup milk.
½ teaspoonful mace.
¼ " soda.
¾ " cream tartar.
2½ cups flour.

SILVER CAKE.

½ cup butter.
1½ cups fine gran. sugar.
4 eggs, whites of.
½ cup milk.
½ teaspoonful mace.
¼ " soda.
¾ " cream tartar.
2½ cups flour.

Mix in the order given; putting soda in the milk, and cream tartar in the flour, then adding milk and flour alternately. Bake in a moderate oven until the loaf shrinks from the pan.

ORANGE CAKE.

2 cups flour.	5 eggs, yolks of.
2 " sugar.	4 " whites of.
½ cup butter.	1 teaspoonful cream tartar.
½ " water.	½ " soda.

Rind of 1 orange, grated, juice of 1½ oranges.

Beat the butter to a cream. Add the sugar gradually; then the orange, the eggs, well beaten, the water with soda, the flour and cream tartar. Bake from twenty to twenty-five minutes in a moderate oven.

FILLING FOR ORANGE CAKE.

Mix one tablespoonful of cornstarch with one half cup of cold water, juice and grated rind of one orange, the juice of one lemon or less, one cup sugar, the yolk of one egg, and one teaspoonful of butter, melted.

Mix these ingredients thoroughly. Add one cup of boiling water, and set the mixture in a stewpan over the fire, stirring it constantly until it thickens. Take it from the fire; let it cool ten or fifteen minutes before spreading between the cake.

FROSTING FOR ORANGE CAKE.

Two cups powdered sugar, one egg, white of, juice and grated rind of one orange. Use the yolk of egg if you wish the frosting yellow. It may be used for filling, adding pulp of orange.

CHEESE CAKES.

¾ pound sugar.
11 eggs, yolks of.
2 " whites of.
½ lemon, juice of.
½ " grated peel of.
1 pound shelled almonds, chopped fine.

One-fourth of a cup of butter melted and stirred in after the other ingredients are well mixed. Cut almonds for standing up in cake when finished. Bake in pastry, about twenty-four round cakes, about one inch thick. A very small amount of rose-water, or a few drops of almond flavoring, help to flavor the cake; but this is a matter of taste, and discretion must be used.

The pastry is only on the bottom and sides, like a miniature squash pie.

MARBLE CAKE.

LIGHT PART.

1½ cups white sugar.
½ cup butter.
½ " milk.
4 eggs, whites of.
1 teaspoonful cream tartar.
½ " soda.
2½ cups flour.

DARK PART.

1 cup brown sugar.
½ " molasses.
½ " butter.
½ " milk.
1 teaspoonful cream tartar.
½ " soda.
2½ cups flour.
4 eggs, yolks of, and spice.

Frost like other cakes.

LEMON CAKE.

1 cup butter.
1 " milk.
2 cups sugar.
3 " flour.
4 eggs.
1 teaspoonful soda.
1 large lemon, juice and rind.

Rub the butter and sugar with the grated rind to a cream; add the yolks; then the whites, beaten to a froth; next the milk and soda; then the flour; lastly, the juice of the lemon.

LEMON CAKE.

One cup butter; three cups sugar, beaten to a cream; five yolks of eggs, well beaten; a small teaspoonful of soda dissolved in a cup of milk; add the milk; then the stiff-beaten whites, alternately, with four cups of sifted flour, as lightly beaten in as possible. When all is ready, the grated yellow and strained juice of one fine lemon.

WEBSTER CAKE.

1 cup butter.
1½ cups sugar.
1 cup sour milk.
3½ cups flour.
1 teaspoonful soda.
3 eggs.
2 teaspoonfuls cloves.
2 " cinnamon.
½ nutmeg.
2 cups raisins, stoned and chopped a little, or cut in half.

COCOANUT CAKE.

1 cup butter.
2 cups sugar.
3½ " flour.
1 cup milk.
4 eggs.
1 teaspoonful cream tartar.
½ " soda.
1 cup prepared cocoanut.

Rub the butter and sugar to a cream. Separate the eggs, putting the yolks singly into the cream. When well beaten, add the whites beaten to a stiff froth; then the milk with soda dissolved in it; next the flour and cream tartar; lastly, add the cocoanut.

Put quickly into the pans, two large or four small, and bake in a good oven about thirty-five minutes.

Frost and crease. A little cocoanut in the frosting is quite an improvement.

FIG CAKE.

1½ cups sugar.
1 cup milk.
2½ cups flour.
2 eggs.
1 tablespoonful butter.
1 teaspoonful cream tartar.
½ " soda.
½ nutmeg.

FILLING.

One pound of figs, chopped fine, in a cup of water and one half cup of sugar, cooked till very soft. Made in three layers, spreading each with the fig paste.

NEW YORK GINGERBREAD.

1 pound sugar, fine gran.
1 " flour.
½ " butter.
8 eggs.
Rind and juice of 1 large lemon, putting even teaspoonful soda in the juice of lemon.
3 tablespoonfuls of yellow African ginger.

Rub the butter, sugar, and grated rind of lemon to a cream. Add the yolks of the eggs; then the whites beaten to a stiff froth; next the ginger; then the lemon juice and soda; lastly, beat the flour thoroughly into the cake.

Bake in two square pans about three-quarters of an hour.

FAIRY GINGERBREAD.

1 coffee cup butter.
2 " cups sugar.
1 " cup milk.
4 coffee cups sifted flour, scant.
½ teaspoonful soda.
1 tablespoonful ginger.

Lay the dough on with a knife on a pan upside down, and make it as thin as it is possible. Cut when it is hot.

PIGEON COVE GINGERBREAD.

½ cup shortening (lard is best).
2 cups molasses.
1 even tablespoonful of ginger.
2 teaspoonfuls soda.
1 teaspoonful salt.

Set the pan with molasses and shortening over the kettle on the range, and stir till well mixed. Dissolve the soda in water or milk. Flour enough to roll out, not very thin, and bake brown.

HARD GINGERBREAD.

1 ½ cups butter.
2 good cups sugar.
3 eggs.
½ teaspoonful soda, and a tablespoonful of cold milk, just enough milk to dissolve the soda.
1 heaping tablespoonful of yellow ginger.
Flour to roll out on tin sheets.

Rub the butter and sugar to a cream. Add the yolks of eggs; then the whites, beaten to a froth; then the soda in milk; next the ginger; and lastly the flour.

Use the creased roller or rolling-pin. This will make six sheets.

CROQUANTS.

¾ pound shelled almonds.
½ " citron.
¾ " sugar.
¾ pound flour.
6 eggs.

Blanch and cut into strips the almonds. Cut the citron into narrow strips, and rub it in a little of the flour. Separate the eggs; while one is beating the yolks, let another be beating the whites to a stiff froth. Put the almonds, citron, and sugar together; add the yolks and whites; stir them at once, and add the flour.

Bake in six square tin pans. When quite brown, take a pan at a time out of the oven; cut the cake in half; then each half into strips about an inch wide; stand them on the side in the pan, and return them to the oven to brown.

IMPERIAL CAKE.

1 pound butter.
1 " sugar.
1 " flour.
1 " eggs.
1 " citron, chopped fine.
1 pound raisins, chopped and stoned.
1 pound almonds, chopped fine.
1 glass of wine.
½ teaspoonful mace.

Rub butter and sugar to a cream. Separate the eggs; add the yolks singly; then the whites, beaten to a stiff froth; next the wine and mace; then the flour; after which add raisins, citron, and almonds. Butter and paper the pans. This will make two deep loaves. Bake in a good oven about an hour and a half. It will also make four dozen little round cakes.

BERMUDA CAKE.

2 cups molasses.
1 cup butter.
1 " sugar.
1 " milk.
4 cups flour.
3 eggs.
1 tablespoonful soda.
1 " cinnamon.
1 " allspice.
2 cups of raisins.

CREAM CAKE.

1 cup milk.
1 " sugar.
2 cups flour.
Butter, size of an egg.
1 egg.
1 teaspoonful soda.
2 teaspoonfuls cream tartar.

Filling like Cream Cakes.

WEDDING CAKE.

1 pound flour.
1 " sugar.
1 " butter.
2 pounds currants.
2 " raisins.
1 pound citron.
½ ounce mace.
1 glass wine.
1 " brandy.
10 eggs.
Cloves.
Nutmegs.

Rub the butter and sugar to a cream. Add the yolks; then the whites of the eggs; then the brandy, wine, and spice. Stir in the flour, and add the fruit.

RICH WEDDING CAKE.

1 pound sugar.
1 " flour.
1 " butter.
12 eggs.
4 pounds currants.
6 " raisins.
2 " chopped almonds (just as fine as possible).
1 ounce of mace.
2 nutmegs.
1 teaspoonful cloves.
4 pounds candied orange, lemon, and citron, mixed.
1 tumbler of molasses.
1 " brandy.
1 " wine.
1 jar preserves (strawberries, cherries, or pineapples).

Rub the butter and sugar to a cream. Separate the eggs; add the yolks, one at a time; then the whites, well beaten; next the molasses, wine, brandy, and spices; then the flour, fruits, and preserves; lastly the almonds. Currants and citron should be rubbed in a little flour before putting them in. Butter the pans; line them with four thicknesses of paper; then butter the paper.

FRUIT CAKE.

1 pound flour.
1 " sugar.
¾ " butter.
1 " raisins.
1 " currants.
1 glass of brandy.
1 " " wine.
1 cup of milk.
5 eggs.
Spice to taste

Rub the butter and sugar to a cream. Add the yolks; then the whites of the eggs; then the brandy, wine, and spice. Stir in the flour, and add the fruit.

BIRTHDAY CAKE.

1 pound sifted flour.
¾ " sugar.
½ " butter.
5 eggs.
¾ cup milk.
½ teaspoonful soda.
1 wineglass home-made yeast.
1 pound currants.
1 cup stoned raisins; more will make it richer.
1 good wineglass brandy.

Bake two hours in not too hot an oven. Frost when cool enough.

Fruit cakes should not be turned too soon to frost; it might make them heavy. They retain the heat longer than cakes without fruit.

LIBRARY OF CONGRESS
0 014 524 295 2